

Maple Mainline

Vermont Maplerama 2014 Franklin County, July 24-26

This year's Vermont Maplerama will be held in Franklin County, located in the northwest corner of the state, and the number one syrup producing county in the number one syrup producing state. Hosted by the Franklin County Maple Sugarmakers Association, Maplerama 2014 will be based at the Franklin County Field days site in Highgate, and will offer a fun weekend of tours, great food and entertainment. Some of the smallest and largest maple producers are located in Franklin County, using a variety of evaporation techniques, including wood, wood pellets, wood chips, steam and oil, plus the newest technology in tapping, evaporation and remote vacuum sensing. You will have the opportunity to see all of this. The county is also home to 5 major maple equipment dealers. Franklin County Sugarmakers are proud to recognize the heritage of those sugarmakers who preceded them as maple leaders, and set a precedent for all future generations.

Following a trade show starting on Thursday afternoon and featuring much of the latest maple equipment, we will board coaches and head out for a full day of tours on Friday to see some of the sugarhouses that make this county famous. There are 14 possible stops offered, and everyone can choose their favorites at registration. Besides the sugarhouses, it will be possible to see premium spirits made with pure maple sugar, and a premium cheese facility. There will also be a companion tour on Friday which will feature a local wine tasting, a bread company and cheese tasting, a visit to watch a local bowl maker transform a piece of wood into a beautiful bowl, plus the barn quilt tour, the Historical Museum and the newly redesigned St. Albans Downtown.

After the Friday tours, we will have a social hour and a return to the trade show, followed by a banquet, awards, and finally we will share laughs with a comedian to end the evening. Saturday will feature a half day of additional tours, including more great sugarhouses, a stop at Boston Post dairy for soap making & cheese making, and a Chicken BBQ to end the day.

Attendees of the Franklin County Maplerama



should come ready to enjoy some delicious food, including appetizers and cash bar at the trade show on Thursday, home cooked breakfasts on Friday and Saturday, catered BBQ lunch on Friday, maple ham and lasagna banquet with all the fixings on Friday night, and a Chicken BBQ with all the fixings for lunch on Saturday

Schedule:

Thursday, July 24 at Franklin County Field Days— Highgate, VT

3:00 — 8:00 PM Registration
4:00 — 8:00 PM Trade Show
5:00 — 7:00 Appetizers, Cash Bar

Friday, July 25 at Franklin County Field Days

6:30 — 8:00 AM Registration and Trade Show
6:30 — 7:30 AM Breakfast
8:00 AM — 4:00 PM Tours
12:00 PM — 1:00 PM (approximately) Lunch at Branon Family Maple Orchards
5:00 — 6:00 PM Social Hour, Cash Bar, Trade Show
6:00 PM Banquet, Awards and Entertainment

Saturday July 26 at Franklin County Field Days

6:30 — 8:00 AM Registration and Trade Show
6:30 — 7:30 AM Breakfast
8:00 AM — 1:00 PM Tours
1:00 PM Chicken Barbecue

Directions:

The Franklin County Field Days site is located off Interstate 89, exit 21. Following the exit ramp, take a right (East) and proceed 7/10 mile to Airport Road (John Deere dealership is on the right). Turn left at Airport Road and proceed 2/10 mile. The Franklin County Field Days is located on your right.

For more information, please contact Franklin County Maple Sugarmakers Association President Kyle Branon at 802-363-7947 or visit <http://franklincountymaple.com/maplerama>



Tim Wilmot Proctor Maple Research Center
P.O. Box 233, Underhill Ctr. VT 05490
802-899-9926

Lodging:

There are many campsites available at the Field days for a minimal fee. Please call Jacques & Donna Beaulieu at 802-868-4140 or 802-370-2671 to reserve a spot. \$40 a night or 3 nights for \$100. For a list of local motels, please visit <http://franklincountymaple.com/maplerama> , click on lodging

International Maple Syrup Contest

The 2014 maple syrup contest will include the top three color classes of Grade A syrup, using the new Grade Standards now in place in Vermont: Golden Maple – Delicate Taste, Amber Maple – Rich Taste, and Dark Maple – Robust Taste. Producers still using the old system of grading for their 2014 syrup may submit their syrup graded Vermont Fancy, Light Amber (or CA Extra Light), Medium Amber (or CA Light Amber), and Dark Amber (or CA Medium Amber). Entries must be U.S. pint size or equivalent containers, graded and properly labeled.

Entries will be judged based on the requirements of the point of origin. All entries will be displayed after judging on Friday and through the banquet and used for breakfast on Saturday. Awards for Best of Class and Best of Show will be presented at the banquet. Sugarmakers whose entries meet the standards of the class and grade will receive either an excellent or outstanding ribbon, and a \$10 reimbursement, with additional prizes for entries judged best of class and best of show. All entries must be submitted to the Maplerama registration table no later than 8:00 a.m. on Friday, July 25th.

Ray Foulds Outstanding Young Sugarmaker Award

This award is presented each year by the host county of Maplerama. Ray Foulds was UVM Extension Forester for 31 years. This presentation will be made at the banquet to a sugarmaker from Franklin County who has not yet reached the age of 36. The winner of this year's award will be announced at the Friday banquet.

Tour Stops

Memory Lane Maples - Garth & Judy Atherton



Garth & Judy Atherton's sugarbush on the Perley Road, Enosburg Falls was bought in 1981. The first year Garth boiled on a wood evaporator. In 2012 the old sugarhouse was torn down and a new one was built. He now boils on a wood pellet evaporator with the help of his youngest grandson, Ezra. Garth has worked over the years with many sugarmakers, helping them set up their sugarbushes and selling equipment.

Dubie Family Maple



Dubie Family Maple is located next to beautiful Fairfield pond, on the land that has been in the family since the 1940's. The current sugarhouse was built in 2003 with 47000 taps coming directly into the sugarhouse. They operate with a self-designed steam evaporator that allows for efficiency. They are also utilizing 2- 8 post RO's and a steam away.

Ryans Maple Ridge Sugar House



The Ryan Family has been producing Maple Syrup for the better part of 100 years. Matt & Travis continued the legacy in 2001. They have expanded and built a beautiful sugarhouse and are tapping upwards of 36000 exclusively with pipeline. The majority of their syrup is sold wholesale at this point, but a canning facility is underway to expand their existing retail market. Matt & Travis also run a tubing installation business.

B&T Black Creek Farm – Tom Howrigan



B&T Black Creek Farm is located in Fairfield VT. Tom Howrigan is a 5th generation farmer, who along with his three sons runs the 500 cow dairy farm and maple operation. The past 10 years has seen many changes from horses and buckets to mainline and tubing. The Sugar house is located in a one room schoolhouse which Tom & his siblings attended growing up. 2013 made for more changes when the wood shed was converted at the sugar house to make room for the new oil evaporator. They have been certified organic since 2008.

Gervais Family Maple



Gervais Family Maple - located in Bakersfield VT is owned and operated by 3rd generation sugarmakers Gabe & Amy Gervais and co-managed by a nephew B.J. DeRosia. They currently tap 38000 and also purchase sap from 20000 more. Wireless sensors by Smartrek Technologies are helping them maintain their vacuum in the woods with data accessible via the internet. The sugarbush is located on the large family farm.

Elm Brook Farm



David Howe has a beautiful homestead that has about 10000 taps on site. The sap is sold locally. It also is the home of a distillery for Rail Dog Barrel Aged Maple Spirit and the Literary Dog Premium Sipping Vodka. A decade ago Elm Brook Farm had a quest to make the best Agricultural products from pure resources grown on the farm and from Vermont neighbors. They definitely achieved their goal. This is a beautiful place to see and visit.

Cutler View Maples



Cutler View Maples- Dan Rainville and his family run a smaller sugaring operation. They have 1600 taps and will be expanding to 3000 taps this summer. Maple Syrup has been made on the farm for over 90 years. The new sugar house was built 3 years ago and is the third sugar house that was built on the farm. Dan and his family look forward to meeting you at Maplerama.

Tator's Sugarshack



Stephen Tetreault's father and Uncle built the sugar house in the 50's with trees cut from the farm, sawn out of a local mill and then hand cut at the site. Stephen started sugaring in 1994 at this location, first with buckets and then transitioning to mainline, tubing and vacuum. He upgraded to RO and a built new addition in 2013. Many changes have occurred at this operation. The family is frequently involved in the cooking competition at the Maple Festival, where Stephen's Maple Habanera sauce just took a blue ribbon!

Green Mountain Mainlines – J. R. Sloan



Located in Fletcher VT, JR Sloan in 2013 was listed in the Maple News Almanac as having the largest maple operation in the United States. In

2014 he expanded again and boiled sap from 120000 taps. He has a beautiful sap buying facility that is equipped with 11 sap receiving stations. JR taps approximately 17000 of his own and buys the rest from various parts of the area. His oldest part of the sugarhouse is 6 years old with a new addition just 3 years ago. Summer months are not idle for JR, as he runs a tubing installation business and travels widely in that capacity.

L'Esperance Family Maple



L'Esperance Family Maple, located in Swanton, VT began in 2009. Cody was in college when he decided to boil sap from a few hundred trees with a friend. He was hooked and the next year built a sugarhouse and boiled sap from 1000 taps. The love of sugaring continued and the operation expanded. He now boils sap from 22000, tapping 8000 himself and purchasing sap from the rest. All the sap is hauled in to his current location.

Gagne Maple Family Farm



The Gagnes say creating maple syrup in Northern Vermont for five generations is the finest blessing this French American farm family could ever hope for. In 2001 they built a new sugarhouse at its present location on the St. Armand Road in Highgate, Vermont, where they have a family run organic maple farm operation. Fernand and Patricia have four children and their spouses, and thirteen wonderful grandchildren. At the sugarhouse they have a traditional wood evaporator that uses woodchips to boil sap into maple syrup. Their latest technology provides includes instrumentation that reads vacuum levels continuously from every main line and monitors remote sap tank levels.

Rick's Sugar House



At the age of 15, Richard Hoburn built a small shed, tapped around 20 buckets, and had begun sugaring on his own with a set of 2x2 pans. His mother

would then finish the syrup on the stove top. With the help of his cousin David Dragon, he later acquired a 2x8 evaporator and moved the operation into his parents' garage. In 1993 he built a real sugar house and got a 4x12 oil-fired evaporator. As the business has grown, so has the sugar house. He has continued to add on and has now tripled the size of the original building to accommodate 18,000 taps, all of which are run on pipeline over 400 acres of leased land. Last year he added camera systems to monitor the outside buildings which contain tanks and extractors. Using this system he is also able to check the gauges for the vacuum levels in each site

Boston Post Dairy



This family run farm is located in Enosburg Falls across from the scenic Missisquoi River. The farm is owned and operated by Robert & Gisele Gervais and their four daughters. The dairy is home to dairy goats, dairy cows and some happy free range chickens. They have a beautiful cheese making facility and they also make goat milk soap and sell maple syrup, specialty candies and confections from the family sugarbush. The Boston Post Dairy will also be a stop on the sugarhouse tour.

Companion Tour Stops

Due North Winery



Enjoy local wine tasting, teamed up with Maggie T's Breads and Boucher Family Farm for cheese tasting.

Fairfield Farm Bowls – Toby Fulwiler



Watch a local bowl maker transform wood into bowls in his newly designed shop

St Albans Historical Museum

Franklin County Barn Quilt Trail



We will follow the local Barn Quilt Trail to view beautifully designed and locally made barn quilt designs that will take us along back roads of Franklin County.



At our visit to the museum, you will learn about Franklin County's local history. This year we are celebrating the 150th Anniversary of the St. Albans Raid!

Downtown St. Albans

We will visit our newly redesigned downtown, where you can enjoy a unique shopping experience.

Hope to see you in July!

Tim Wilmot, UVM Extension, and the Franklin County Maple Sugarmakers Association

Vermont Maplerama 2014 Registration Form

July 24 - 26, 2014 at the Franklin County Field Days, Highgate, VT

Name _____

Operation Name _____

Address _____

Phone _____

E-mail _____

Names of _____

Attendees _____

Register by July 8th for early bird discount

After July 8th and at the door an additional \$15.00 fee will be charged.

Thursday evening trade show (complimentary hor d'oeuvres) Number of Attendees: ____ no charge

Friday Only (includes breakfast, tours and lunch) Number of Attendees: ____ x \$40.00 = ____

Friday Companion Tour (includes breakfast, tour and lunch) # Attendees: ____ x \$40/00 = ____

Friday Night Banquet Number of Attendees: ____ x \$20.00 = ____

Saturday Only (includes breakfast, tours and BBQ) Number of Attendees: ____ x \$40.00 = ____

Weekend (banquet, Fri. and Sat. meals plus tours) Number of Attendees: ____ x \$100.00 = ____

Total _____

To request a disability-related accommodation to participate in this program, please contact Kyle Branon at (802) 363-7947 by July 15 so that we may assist you

Please submit form with check made out to: FCMSA

c/o Ryan Howrigan
701 Johnny Bull Hill
Fairfield, VT 05455

For Information please contact Kyle Branon at (802) 363-7947 or visit our website at <http://franklincountymaple.com>

Lodging:

There are 65 camper sites at the Field Days. Complete lodging information can be found at [http://franklincountymaple.com /maplerama](http://franklincountymaple.com/maplerama)